

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”

BOJO DO LUAR PET NAT, 'LOU 38' 2023

The Land

Region: Vinho Verde

Grape: 100% Loureiro

Vine Age: 40 Years

Soil: Granitic.

Farming Practices: Organic with biodynamic practices.

Harvest Date: 4th week of September



The Cellar

Yeast: Indigenous

Maceration: 4 weeks, 80% de-stemmed

Fermentation: Spontaneous in stainless steel tanks.

Malolatic: No

Aging: bottled in November

Residual Sugar: <0.6g/L

ABV: 9.5%

Finishing: Unfiltered

This Loureiro is sourced from Rui Paiva, nephew and neighbor of our friend, Prof. Fernando Paiva (a Demetere certified producer), in the nearby town of Lixa. Upon arrival at the cellar, the grapes are destemmed and moved to a stainless steel tank and left to macerate at 5°C for two days. At this point 500g of ground chestnut flowers is added to the mass. After two days the temperature is raised to 13°C to start fermenting slowly and lasting for four weeks. Then the wine is pressed and bottled with 17g/l of residual sugar left to ferment in the bottle to produce carbon dioxide and create natural bubbles, which results in a gentler effervescence.

It is not disgorged and has the natural sediments left in the bottle. 30mg of SO₂ is added at bottling.

